

BREW BITES

..... **FAN FAVORITE**

Parmesan Bread Bites Pizza dough bites bursting with garlic, butter & parmesan cheese. Served with marinara. \$8

Wilson's Homemade Cheese Curds

Savor the crunch of our golden nuggets, deep-fried to perfection. Served with a side of marinara. \$13

Steak Bites Shaved steak atop a crispy flatbread crust, layered with melted baby Swiss cheese, served with zip sauce and au jus. \$14

Ginormous Brewhaus Pretzel

A freshly baked jumbo-sized soft pretzel served with a side of beer cheese and honey mustard. Feeds four people. \$19

Brewpub Chips

House-made potato chips, fried to a crispy golden brown and sprinkled with our signature house seasoning. Served with warm beer cheese. \$9

Pork Pot Stickers

Savory dumplings filled with a delicious blend of pork, ginger, garlic, and scallions. Pan-seared to golden perfection, they come served on a side of mixed greens and drizzled with sweet chili sauce. \$12

Brewmaster's Onion Ring Tower

Thick-cut onions dipped in our signature beer batter, fried to a perfect golden brown. Served with zesty dipping sauce. \$12

Spinach Artichoke **Bacon Spread**

A decadent blend of creamy spinach, tender artichoke hearts, and crispy bacon bites, served with pita bread. \$14

Burnt Ends

Cubes of slow-smoked brisket, charred and caramelized with a sweet BBQ sauce. Crispy on the outside, tender & juicy on the inside. \$14

ENTRÉES

+All entrées come with a dinner roll+

New York Strip Steak @ A juicy cut of 12 oz USDA Choice beef, expertly seasoned and grilled to your liking. Accompanied by zip sauce, seasonal vegetables, and baked potato. \$26 Add sautéed onions & mushrooms \$3

Pork Schnitzel

Tender pork loin, pounded thin, lightly breaded, and fried to a golden crisp. Served with a side of lemon wedges, mashed potatoes, and seasonal vegetables for a perfect balance of flavor \$20

Fish n Chips

Fillets of center cut cod loins, coated in a light and crispy beer batter. Served with coleslaw, waffle fries, and tartar sauce. \$19

Queso Mac & Cheese

Cavatappi noodles smothered in a rich and gooey queso sauce, topped with cheese and crispy bacon and served in a bubbling cast iron skillet. \$15 Add BBQ Chicken \$5 Add Buffalo Chicken \$5 Add Pulled Pork \$5

Golden Lager Battered Shrimp 8 White Tail Shrimp, coated in a crispy

beer batter made with our signature golden lager. Served with coleslaw, waffle fries, and house cocktail sauce. \$22

Herb-Roasted Chicken Pot Pie

Tender herb-roasted chicken nestled in a savory medley of vegetables, encased in a flaky golden crust. Served piping hot with a hearty gravy. \$19

Alehouse Salmon 🚱

Herb-Roasted Chicken Pot Pie

A tender 8 oz. fillet, char-grilled with a side of lemon garlic aglio sauce. Paired with a medley of seasonal vegetables and baked potato. \$23

Cherrywood BBQ Brisket @ 10 oz of slow-smoked brisket, seasoned with a house rub and served with seasonal vegetables and baked potato. \$22

Chicken Parmesan

Crispy breaded chicken topped with marinara sauce and melted mozzarella, served over pasta. \$19

WINGS

→ Wings served with one (1) dipping sauce of your choice, Ranch or Blue Cheese. Additional 4oz sauces are 75¢ each. +



- 6 Traditional \$8 Boneless \$9 Boneless \$14 10 Traditional \$13 15 Traditional \$17 Boneless \$18
 - Wing Sauces
- BBQ
- Jamaican Jerk
- Buffalo Teriyaki
- Garlic Parmesan • Mango Habanero
- Sweet Red Chili
- Hot Honey

Dry Rubs

- Lemon Pepper
- Ranch
- Garlic Pepper
- Cajun

Side Caesar

Romaine lettuce tossed with homemade croutons, shaved parmesan, and Caesar dressing. \$5

tomatoes, cucumbers, red onions,

shredded cheese, and croutons

with your choice of dressing. \$5

Baked Potato @

Side Salad

Mixed greens topped with

Baked russet potato served with butter. \$4 Make it loaded with bacon, cheddar cheese, sour cream and green scallions for \$2

Roasted Red Skins

These oven-roasted red skin potatoes are perfectly seasoned with sea salt and cracked black pepper. \$5

Seasonal Vegetables ©F Let the chef surprise you! Today's seasonal vegetable is prepared with a touch of culinary magic. Ask your server for details. \$5

Beer Cheese

SIDES

Our creamy, pub-style beer cheese is perfect for dipping pretzels, fries, chips, or veggies. \$3

Waffle Fries

Our seasoned fries are cooked to crispy perfection. \$6

A side of our house fried chips. \$4

Coleslaw

SALADS

A mix of crisp shredded cabbage, red onion, and carrots. Tossed in a tangy, house-made dressing. \$5

SOUPS & STEWS

Daily Soup Special

Discover the flavor of the day with our Soup Du Jour, a rotating selection crafted fresh each day by our talented chefs. Cup \$5 | Bowl \$7

★ ★ MUST TRY ★ ★

Stuck Up Stout Stew

Hearty bowl of Stew, simmered to perfection with tender chunks of beef, root vegetables, and aromatic herbs, all infused with the rich, robust flavors of our finest dark stout. Accompanied with a dinner roll. \$9

House Salad

Mixed greens topped with tomatoes, cucumbers, red onions, shredded cheese, and croutons with your choice of dressing. \$12 Add Chicken \$4 Add Steak \$7 Add Shrimp \$7

Add Salmon \$10

Cobb Salad

Romaine lettuce topped with bacon, chicken, boiled eggs, tomatoes, your choice of dressing. \$16

Caesar Salad

Romaine lettuce tossed with homemade croutons, egg, and shaved Parmesan in an encrusted Parmesan crisp with dressing on the side. \$13 Add Steak \$7 Add Chicken \$4 Add Shrimp \$7 Add Salmon \$10

avocado, cucumber, red onion, and



SPECIALTY SANDWICHES & BURGERS

+ All sandwiches and burgers served with chips, sub waffle fries for \$3+



Ultimate Brewmaster's Ribeye Hoagie

Thinly shaved ribeye on a grilled hoagie, smothered with our signature Brewmaster's house beer cheese. Topped with sautéed onions, mushrooms, and bell peppers. Served with a side of au jus. \$15

Reuben

Slow-cooked corned beef brisket piled high on marble rye bread, layered with melted Swiss cheese, tangy sauerkraut, and creamy Thousand Island dressing. \$14

Avocado Black Bean Burger

Savor the combination of fresh avocados, crisp lettuce, ripe tomato, and red onion, crowned with a flavorful roasted garlic & onion aioli. \$14

SOUTHERN CLASSIC

Ultimate Shrimp Po' Boy

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Plump white tail jumbo beerbattered shrimp, on a toasted hoagie bun with crisp lettuce, ripe tomato, shredded cheese, and a zesty southwest sauce. \$16

BBQ Pulled Pork **Queso Sandwich**

Tender roasted pulled pork topped with creamy queso cheese and house coleslaw, all nestled between a soft brioche bun. \$14

Signature Chicken Wrap

Choose between grilled or crispy chicken, paired with crisp lettuce, juicy tomato, shredded cheese, and your favorite wing sauce. \$13

Zesty Blackened Salmon BLT

Perfectly blackened salmon paired with peppery arugula, crispy double-smoked bacon, and juicy tomato slices, all crowned with our house-made tartar sauce, served on a ciabatta half-moon. \$18

The Whaler's Catch

Beer-battered cod loins, served on a toasted brioche bun with melted American and Swiss cheeses, fresh lettuce, and tomato slices. Finished with our house tartar sauce. \$16

Spicy Jalapeño Popper Burger

Savor the heat with our signature burger featuring a 1/3 lb fresh ground beef patty, topped with cream cheese jalapeño poppers, crispy bacon, melted American cheese, fresh lettuce, tomato, mayo, and zesty southwest ranch dressing. All served on a soft brioche bun. \$15 Add a second 1/3 lb patty \$5

Brewpub Burger

1/3 lb patty of fresh ground burger topped with your choice of toppings on a brioche bun. Can be ordered with everything (ketchup, mustard, pickle, and onion) or deluxe (lettuce, tomato, mayo). \$12 Add a second 1/3 lb patty \$5

Extra Toppings +1.00 ea.

mushrooms, black olives, green olives, mild peppers, American cheese, Swiss cheese, bacon

+Substitute Cauliflower Crust for \$2+ **Meat Lovers Pizza**

HAND TOSSED PIZZAS

Build Your Own Pizza 12" pizza with your choice Pepperoni, bacon, Italian sausage, ground beef, & ham. \$18

3 Cheese Pizza

Reuben Pizza

seasoned crust \$15

Mozzarella, sharp cheddar, and

tomato sauce, and finished with

a drizzle of garlic-infused olive oil

and a sprinkle of fresh basil. \$15

Thousand Island, sauerkraut,

Swiss, corned beef, everything

Parmesan, our signature house-made

Toppings

of toppings \$13

(Veggies \$1.50 ea., Meats \$2.00 ea.)

- Onion
- Pepperoni
- Green Olive
- Ham
- Black Olive
- Sausage
- Green Pepper
- Fresh Mushroom Bacon
- Mild Pepper
- Ground Beef
- Jalapeño
- Chicken
- Pineapple

(2.49)

• Extra cheese

Margherita Pizza

- Pulled Pork

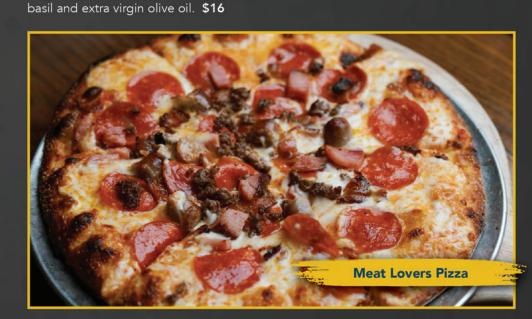
Fresh mozzarella, Roma tomatoes, fresh

BBQ Hawaiian Pizza

BBQ sauce, ham, bacon, pineapple, mozzarella \$15

Mushroom Lovers Pizza Alfredo sauce, truffle oil,

mozzarella, roasted mushroom medley and fresh herbs \$16



KIDS MENU

Kiddo Grill Cheese

Melted American cheese on buttery grilled bread. Served with a choice of waffle fries or veggie sticks. \$7

Mini Brew Burger

A juicy mini beef burger topped with melted cheddar cheese, lettuce, and tomato. Served with crispy waffle fries. \$8

Shorty Mac-n-Cheese

A kid-sized portion of creamy cavatappi noodles drenched in a delicious cheese sauce. \$6

Tiny Tenders

2 crispy, golden-brown chicken tenders served with a side of tangy BBQ sauce or ranch, and a choice of waffle fries or veggie sticks. \$8

Half Pint 6" Pizza

Perfectly sized for little appetites, each pizza comes with a crispy crust topped with savory tomato sauce and your choice of one delicious topping. \$7

DESSERTS

Seasonal Cheesecake Ask your server about our

rotating selection! \$8

Cinnamon Poppers

Fried cinnamon sugar dough balls that pack a sweet punch with every bite. ldeal alongside your favorite ale. \$8

Brownie Sundae

Warm, chewy brownie topped with a generous scoop of ice cream and drizzled with caramel sauce. \$8

Root Beer Float

A nostalgic favorite with a brewpub twist! Creamy vanilla bean ice cream floats in a frosty glass of our draft root beer, rich with notes of vanilla, caramel, and a hint of spice. \$8

BEVERAGES

• Coke • Diet Coke

Cherry Coke

 Sprite • Mello Yello

• Ginger Ale

- Iced Tea
- Milk
- Lemonade
- Chocolate Milk
- Coffee